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## Our Menu

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### Nibbles

Olives - £3.5 | Bread & butter - £2.5 | Bread & Hummus - £3.5

### Starters & Sharers

Soup of the day, warm bread & butter \* - £5.5

Halloumi fries, fresh chilli jam, rocket - £7.5

Lightly dusted calamari, garlic & lemon aioli - £7.5

Hot sauce chicken wings, blue cheese mayo & salad garnish - £6.5/9.5

Sharing Baked camembert, crusty bread, caramelised onion chutney - £12

Brewery Farm beef chilli & cheese topped potato skins - £6.50/£11

### Pub

Brewery Farm Beef burger, relish, Monterey Jack cheese, bacon (gf)\* - £14.5

Southern fried chicken burger, pickled red cabbage (gf)\* - £14.5

*All served with skin on fries, homemade slaw & soft bun*

Honey roasted local ham, brace of eggs, homemade piccalilli & hand-cut chips - £12

Beer battered fish, hand-cut chips, peas & homemade tartare sauce (gf)\* - £14.5

Brewery Farm steak of the day, hand-cut chips, vine tomatoes, mushroom

**\*see the specials board for cut of the day or ask a member of staff**

Peppercorn Sauce - £2 | Blue Vinney Sauce - £2

### Mains

Pork loin steak, shallot mash, wholegrain mustard & cider jus, rainbow carrots - £16

Sea bass, crushed new potatoes, green salad, lemon & caper butter - £16.5

Crispy duck salad, spring onions, chilli, pomegranate seeds, rocket, watercress. Ginger soy & honey dressing - £14.5

Homemade mushroom arancini, truffle oil, tender stem broccoli, grana Padano shavings & roasted tomato sauce (ve) - £14

***Please see our daily specials board for our latest seasonal menu***

*\* These are cooked to order – there may be a wait of up to 20 mins*

### Dessert

Homemade cheesecake of the day - £7

Warm chocolate brownie, warm chocolate sauce, vanilla ice cream - £6.5

Sticky Toffee Pudding, Toffee Sauce & Honeycomb Hash ice cream - £7

Lemon Tart, fresh berries, raspberry coulis - £6.5

Selection of Purbeck Ice Cream & Sorbets 1, 2 or 3 scoops £3/4.5/£5.95

SIDES: Chips - £3.5 | Cheesy Chips - £4.5 | Salad - £3 | Veg - £3

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**Brewery Farm:** You'll see a lot about Brewery Farm throughout the menu! This is our own farm just opposite the pub where we rear our own organic animals bringing a new meaning to farm to fork!

Gf – gluten free | Ve – vegan | V – vegetarian | \* – gluten free on request- Menu April 2022

